

CLAIMS

1. Use of a protein hydrolysate originating from a non-mammalian source in the manufacture of a composition for use in a method of preventing and/or treating human obesity, said method comprising ingesting a composition containing, calculated on dry matter:
- 5 10-100 wt% protein hydrolysate;
0-90 wt.% intact protein;
0-50 wt.% carbohydrate; and
- wherein hydrolysed protein and intact protein together are present in a concentration (w/w) that exceeds the carbohydrate concentration (w/w).
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2. Use of a protein hydrolysate originating from a non-mammalian source in the manufacture of a composition for use in a method of preventing and/or treating lipid metabolism disorders in humans, said method comprising ingesting a composition as defined in claim 1.
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3. Use of a composition as defined in claim 1 in a cosmetic method of stimulating and/or improving body weight reduction in order to improve the human body appearance, said method comprising ingesting the composition.
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4. Use according to any one of the preceding claims, wherein the composition contains the protein hydrolysate and the optional carbohydrate in a weight ratio of more than 1:3.
5. Use according to claim 4, wherein the composition contains the protein hydrolysate and the optional carbohydrate in a weight ratio of more than 1:1.
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6. Use according to any one of the preceding claims, wherein the composition contains 0-30% carbohydrate by weight of dry matter.
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7. Use according to any one of the preceding claims, wherein the composition contains 20-80% intact protein by weight of dry matter.

8. Use according to any one of the preceding claims, wherein the composition contains between 0.5 and 5% rapidly and/or moderately absorbed carbohydrates by weight of dry matter and optionally contains slowly absorbed carbohydrates.
- 5 9. Use or composition according to claim 8, wherein the rapidly absorbed carbohydrates are selected from glucose, sucrose, maltose, and mixtures thereof, the moderately absorbed carbohydrates are selected from fructose, mannose, maltodextrin, white flour, wheat flour, and mixtures thereof, and the slowly absorbed carbohydrates are selected from raw corn starch, high amylose corn starch, modified starch, and mixtures thereof.
- 10 10. Use according to claim 8 or 9, wherein the composition contains slowly absorbed carbohydrates in a concentration (w/w) that exceeds the combined concentration (w/w) of rapidly and moderately absorbed carbohydrates by at least a factor 2.
- 15 11. Use according to any one of the preceding claims, wherein the composition is selected from the group consisting of beverages, snacks and soups.
12. Use according to any one of the preceding claims, wherein the method comprises ingesting the composition between 0.5 and 2 hours prior to the next meal.
- 20 13. Use according to any one of the preceding claims, wherein the method comprises ingesting the composition in an amount equivalent to at least 5 g, preferably at least 10 g of the combination of protein hydrolysate and intact protein per serving.
- 25 14. Use according to any one of the preceding claims, wherein the protein hydrolysate is a vegetable protein hydrolysate, preferably a hydrolysate of a vegetable protein selected from the group consisting of pea protein, rice protein, soy protein and combinations thereof.
15. A nutritional beverage containing:
- 30 0.5-10 wt.% hydrolysed protein from a non-mammalian source;
0-10 wt.% intact protein;
0.5-5 wt.% carbohydrates;
artificial sweetener;
flavouring; and

at least 80 wt.% water;
wherein hydrolysed protein and intact protein together are present in a concentration (w/w)
that exceeds the carbohydrate concentration (w/w).

- 5 16. Nutritional beverage according to claim 15, wherein hydrolysed protein and intact protein together represent at least 5 wt.% of the beverage.

- 10 17. A savoury snack product containing:
3-50 wt.% hydrolysed protein from a non-mammalian source;
10-80 wt.% intact protein;
0-50 wt.% carbohydrate;
0.3-3 wt.% salt; and
0.1-20 wt.% water;
wherein hydrolysed protein and intact protein together are present in a concentration (w/w)
15 that exceeds the carbohydrate concentration (w/w).

18. Snack product according to claim 17, wherein the product contains 1-20 wt.% dietary fibre.

- 20 19. A soup containing:
0.5-20 wt.% hydrolysed protein from a non-mammalian source;
0.5-29 wt.% intact protein;
0-20 wt.% carbohydrate;
0.1-2 wt.% salt; and
25 at least 70 wt.% water;
wherein hydrolysed protein and intact protein together are present in a concentration (w/w)
that exceeds the carbohydrate concentration (w/w).